

DUNE - THE EMPTY QUARTER

South Australia



APPELLATION: McLaren Vale

BLEND: Shiraz, Mouvedre, Grenache, Montepulciano

WINEMAKERS: Duncan & Peter Lloyd

VINEYARD: _____

Dune mainly source their grapes from vineyards in Blewitt Springs, a sub-region of McLaren Vale. A majority of the fruit for The Empty Quarter comes from the Desert Sands vineyard, with some coming from the Willunga vineyard. The vines are planted on deep sandy soils over yellow clay and are situated 15km from the ocean and 5km from the Willunga Range.

VITICULTURE: _____

Farming is sustainable, with a focus on low cropping and integrated viticulture. Organic practices are already employed, and the vineyards are currently considered 'organic in conversion.'

WINEMAKING: _____

The Shiraz, Mouvedre and Grenache are destemmed and co-fermented. Following fermentation, some Montepulciano is added to provide aromatic lift. After blending, the wine spends 12 months in seasoned oak barrels prior to bottling.

WEBSITE: <http://www.dunewine.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromas of dark cherry, cocoa and dried flowers are followed by notes of aniseed spice. The palate shows red and black fruits, hints of graphite and Turkish Delight. The mouthfeel is soft with very fine tannins, bright acidity and a persistent finish.